PANEGYRICK

UPON THE

Mysterious Art

OF

MALTING

AND

BREWING.

By JA. DONALDSON,

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ONTHE

Mysterious Art of Malting and Brewing.

N Ancient Times whilft sublime Arts did ly Wrapt in the Womb of dark Obscurity, The Art of Brewing was not understood, They Milk and Water had for liquid Food; And to find other Drink could not Divine, Till some by chance of squeezed Grapes made Wine; Soon after, some did their Inventions streatch, If Possibly, they cou'd some further reach, The Art of fqueezing other kinds of Fruits, Of making Sweets, and drawing Juice from Roots, All this they quickly found, the Art was plain, They Cyder, Perry and Metheglim then With feveral other Drinks did make with eafe, Since all they had to do was beat and squeeze, Or mix some Sugar with fresh Water clear, Hony or other Sweets to serve for Beer. They Liquorish Roots and divers Herbs did steep, In Water too, which they for Drink did keep : All which was nat'ral, obvious and plain, To which with little Airr they did attain,

But what strange Chimist or Philosopher, Magician Nat'ralift or Conjurer! Could fall upon the Art of making Drink Of Corn? a Thing Mysterious one would think: Yea, utterly above all Human Skill. To make of Oats or Barly Beer and Alle To Transubstantiat Heaps of Corn into A liquid Substance, and ferment it fo, That Glutanous and Oily Worts should be Sp'ritualiz'd by Art of Chimestry; Methomorphose the Corn three Times or more. The Corn to Worts, the Wort to Ale and Store. And turn the liquid Substance to a Wine, Then to a sp'rir that Wine or AleRefine, Clear as Rock Water it's whole Substance turn, Yet liquid still, and make that Liquor burn ! The Juice of Fruits no Yest or Store require For fermentation, like a pow'rful fire, It's Native Sp'rits doth quickly change its Oill To sparkling Wine, by making it to boil Or fermentize without Man's Art or Skill; Ev'n Nature working thus of her free will; But Wine of Corn with greater skill they make was sin 10 Because they something foreign to's must take I had IIA To agitat the Worts, and to refine - The humming Liquor to a kind of Wine. Strange Art that first did Store or Yest devise 118 00013 That makes it thus ferment in wound ous ways! In O This fingle Point, a Mistry wond'rous Deep, What Art then is requir'd to turn a Heap Of winnowed Corn into a Mass of Beer? A Track of Miss rys therein doth appear, To mention all the Steps were numberless, will wo'I By

By which they do the Corn prepare and drefs; First in the Steep or Coble they it cast, In Water steep it till the Rind which fast, Cleaves to the kirnel, loofe and part with eafe, Then they the Water let off when they pleafe. Thus when the Corn is fresh, but if 'tis old, They change the Liquor washing't clear as Gold: But still before the operation end, They loofe the Rind, then to the Floor they fend The moist ened Corn after they do it drain, Where ov're and ov're, they turn it with much pain And equal Skill, till it begin to fprute. And at the Butt End tender Buds fpring out: But all the while they watch it carefully So that it do not Hear nor Eckeripy, That is to fay, at both the Ends it spring, Which would it weaken, and its firength would bring To useless Chase, or Comings of no worth If by neglect they let both Ends grow furth; Thus having wrought it fully as is Meet, They make it in a Heap to Cause it swear, Until each grain like Hony Drops appear, If in short time they mind to make it Beer; But if they purpose not to use it soon, They put it to the Kiln and this not done, Where with white Turff or Sinders they it dry If rightly us'd, avoiding carefully Such Fewal as dorh smok't, for all the Soot Incorp'rat with the Corn doth much hurt do'r; Therefore some who have not Hewel fie Make Killns like Bagnios, drying Malt on it, Which faves the Malt from huriful Sulpher bad, Malt dryed thus the best that can be had. The Malt thus made with no small Art and Skill, And fitly bruis'd or grinded in the Mill, The Brewer then begins his Skill to try. First with the Liquor, chusing carefully Such kind as best the Mait desolves, he takes The same from Clayish Ponds, fresh Lochs or Lakes, If possibly he can, but if he can't Such Liquor get where Lakes and Ponds are scant, He chuses Liquor of some running Spring, Near which he Builds, or home the fame doth bring; But yet at random this he doth not use, But first doth prove it, and the best doth chuse. He various Ways its Virtues trys with eafe, By breaking Soap, by Weight, or boiling Peas, By Wash for Distilation, this last way Doth prove it best, and makes the furest May; For having duely first infus'd his Mash, Prepar'd his Pot-ale, or his Brewers Walh. He to a Proof Sp'rit doth the fame distil, Thereby difcerning what is Good and Ill. Hard Liquor which doth from Lime Quaries foring From faltish Rocks, or any brickish thing, Such as doth flow from Moss or Limed Ground, Or Rivolats where Bletchers do abound, Is utterly unfit for making Ale, And in the Operation needs must fail; Three Things at least concur to make it to. For this aftringent Liquor you may know. Doth not defolve, or duly melt the Malt. Nor doth it well ferment when it is falt ; Besides it doth not taste or relish well. From whence a Brewer foon great Loss would feel,

Did he make use of Liquor so unfit

That

Nothing but Ruin could he get by it: But as fometimes 'tis very hard to know How far the Liquor is infected fo, With acid Attoms, or aftringent Stuffi That marrs decoction, and gives Ale a Guff, A hateful Guft, or an unfavory Taite, Experiment he makes as is exprest; By Distilation it doth fully try, Diferning plainly by the quantity Of Spirits drawn, how far that it defolves The Malted Corn, accordingly refolves To use the Liquor, or the same reject, For should he this Experiment neglect, At random he blindfolded might go on Until he were to all intents Undone; But by this Light his Road he feeth plain, And needs not grope his way to doubtful gain. Touching this grand Experiment I can Tell whats almost incredible to Man, For which I can good Evidence produce, Or ev'n demonstrat if it were of use. A certain Well I know, which one would think Might ferve for Brewing, or for Men to drink Or other common ule, small diff'rence seen Of this and other Neighouring Wells between; But being us'd in manner as is shown, Brew'd and distill'd, a thing to me well known, The Product short, the Malt was blam'd therefore, As well as bad fermenting to bad Store; The Work was try'd again, the Malt was chang'd, For Malr and Store good ev'ry where was rang'd, Once and again Experiment was made, But still it prov'd an unsuccessul Trade,

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Witch-

Witchcraft or some thing worse was in the Fot. Ill Eyes, and other things I have forgot Were roundly charged with this great defect Of Product, whil'it they no due means neglect: All kinds of Working try'd, while all this past. They came to blame the Liquor at the last, Then fuddenly the Error was found out. Near double Propuct foon refolv'd the doubt. The diff'rence here was wide I must confess, But yet I can avouch it was no less; No doubt 'twixt other Wells much diff'rence be, Tho valtly short of this as to degree, Which prejudicial doubtless prove unto The Users likewise, as I partly know; But that I may briefly thut up this Head, And to another inflantly proceed: We therefore shall presume the Lipuor's right, Then does the Brewer bring his Att to Light, Through matchless Risques and Dangers numberless. As all who read what follows must confess, Just as some skillful Pilots Ships do guide, Through Shelves and Rocks at ebbing of the Tide. When Night comes on, and Winds are high and cross And ev'ry Billow threatens Death and Loss, The stagring Ships and Cargoes goes to wrack, If they but in the least make a mistake In Sounding, or in mannaging the Helm, The lofty Waves would foon the Ships o'rewhelm, Or dath to pieces on the Rocks or Sand. Withour all hopes of geting fave to Land.

But yet the Brewer doth more Dangers run, Tho' not so great, when once his Work's begun, And should he but mistake in any jot;

His Brewing's loft, and whole Guile goes to Pot; Before he Mash he must consider well To heat his Liquor right, and often feel If it begins to touch, and Minute nick To put all hands to work when it grows quick, Por if he takes it too cold, or lets it boil, In another case he doth his Brewing spoil: And that which makes't the more difficult fill, Because that ey'ry kind of Liquor will Not operat with that degree of heat That others do, but either is too fweer, Too tharp, too flat, too heav or unfir, if he should miss the critick knack to hit. Again each kind of Malt doth not agree With Liquor hot unto the same degree; The dry and raw do diff'rently require The less and more degrees of heat or Fire, Yea ev'n suppose 'tis duely hot, he must Not wholly to this nice punctilio Trust; For if he either Mash too thin or thick, He ne'retheless the Brewing still will stick, Because the less or greater quantity Of Malt affects the heat as to degree; The Math then duely done we thall suppose, New Dangers still ensue, ev'n such as those, If by neglect the same should stand too long, The Wort blinks on, and the whole Guile goes wrong But let us next suppose this danger's past, Another still doth follow very fall; The Blink comes quickly on, the Fire not fet, It possibly doth spoil before he get The same to burn, or if in time 'tis done, Another Risque yet speedily comes on :

Per-

Perhaps the Coals prove bad, on Vent is Ropt, I all The Copper boils not quickly as he hop'd, Therefore the Wort doth flowly ling'ring boil, Which makes it heavy and the fame doth spoil. But grant this danger past, yet not a few Of others no less hurtful still ensue; For tho? 'ris duely boyl'd and timely cast, He cannot fay that all the Danger's paft; Perhaps some soul thing by mischance may fall Amongst his Wort, enough to spoil it all; Or if it do not this way Dammage get, Excessive heat of Weather makes it set : But grant he doth 'gainst hurt by heat provide, He meets a Danger on the other fide; A ludden Cold comes on, his Guile doth chill, He cannot make it work do what he will; Who finding this, away doth run in hafte For greater quantities of Store or Yest: A Fire he streight puts on beside his Tun, And quickly He to heat some Wort doth run; And here again a Danger he doth meet, If he his Wort should boil or over-heat, And thro't into the Guile, it would do more Hurt than good, by scalding all the Store; If therefore it is hoter than it ought, Some other Wort that's colder foon is brought. With which they mix it and do temper't log That no hurt follows when they thro it to. The Guile at last ferments we shall presume. In Cask they put it with the Yest or Fume, In which it works, and from it casts the Store, Yet ne'retheless some Risques do follow more, The change proves bad, the Ale doth not go out From From whence it fuffers Loss without all Doubt, By drawing down, but more by growing stale, For proof we to Experience appeal. But grant it doth go out, yet possibly The Tapster disoblig'd, doth damnify The wholesome Ale, and doth return the same, Much to the hurt of him from whom it came; But granting that the Seller vent it shall, Yet comes at last the greatest Risque of all; The Merchant comes, Excise it must be paid. But still the Brewer's Payment is delay'd; He Money wants to pay his Debt withal And at the Seller oft doth dun and call; Good Money spends in feeking Bad, at last The Seller faills and is in Prifon Caft, But not a Farthing for the Brewer's Purfe, For Payment He gets the Retailler's Curfe.

What wound'rous Prudence, Wisedom, Skill and Is then requir'd to A& the Brewer's part?

Whereby He doth ov'recome Difficulties

Next Bore to meer Impsibilities.

Yet notwithstanding all, His Art is such,

He doth not only Save but Getteth much;

Not only for Himfelf, but to the State.

Not only for Himself, but to the State He Payeth Taxes so Immensely great, That almost half of the whole Revenue Is Paid by Maltsters and the Men who Brew.

Now shew me any kind of Artists who can say They do one Tenth of such great Taxes Pay: How highly than ought Brewers to be Prized? Who do Surmount all this tho' dear Excised, From whence it fuffers Lots without all Douby, By drawing down, but more by growing fiele, For proof we to Experience appeal But grant & doth no out, vet nothing to Ingite difection by doub and car the wholeforms Ale, and doth return the firmer Maces o the burn of the from whom it cannot Date geneller, the the Beller vegen is that? the temperal floreing site helps stand of the Merchant comes, Hacker and be acthe the macrost standard with the first Light that the temperature renewall all The self of the self a feet of the self a Ann. 22 JY 69 am 1 S Life you set on a service of recover and and see in the it was peaking the data more as the or W



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